

inulin and oligofructose in food. The soluble dietary fiber fraction obtained from com. food products by the AOAC dietary fiber method was tested for the quant. assessment of its inulin and oligofructose content. A modification of the AOAC method is proposed to quant. include β -fructans in the determination of the soluble dietary fiber fraction.

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(FILE 'HOME' ENTERED AT 10:58:55 ON 04 MAY 2007)

FILE 'REGISTRY' ENTERED AT 10:59:17 ON 04 MAY 2007

L1 197 S INULIN
L2 0 S OLIGOFRUCTOSE

FILE 'CAPLUS' ENTERED AT 11:00:10 ON 04 MAY 2007

L3 10110 S INULIN
L4 328 S OLIGOFRUCTOSE
L5 64668 S FRUCTOSE
L6 60 S L3 AND L4 AND L5
L7 29 S L6 AND FOOD
L8 0 S L7 AND OXIDATIVE (W) STRESS

=> d his

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NEWS 22 MAR 30 RDISCLOSURE reloaded with enhancements
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NEWS 26 APR 30 CA/CAPLUS enhanced with 1870-1889 U.S. patent records
NEWS 27 APR 30 INPADOC replaced by INPADOCDB on STN
NEWS 28 MAY 01 New CAS web site launched

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AND CURRENT DISCOVER FILE IS DATED 25 SEPTEMBER 2006.

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SINCE FILE

TOTAL

ENTRY

SESSION

FULL ESTIMATED COST

0.21

0.21

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<http://www.cas.org/support/stngen/stndoc/properties.html>

=> s inulin

L1 197 INULIN

=> s oligofructose

L2 0 OLIGOFRUCTOSE

=> file caplus

COST IN U.S. DOLLARS

SINCE FILE

TOTAL

ENTRY

SESSION

FULL ESTIMATED COST

10.35

10.56

FILE 'CAPLUS' ENTERED AT 11:00:10 ON 04 MAY 2007

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FILE 'CAPLUS' ENTERED AT 11:00:10 ON 04 MAY 2007

=> s inulin

L3 10110 INULIN

=> s oligofructose

L4 328 OLIGOFRUCTOSE

=> s fructose

L5 64668 FRUCTOSE

=> s l3 and l4 and l5

L6 60 L3 AND L4 AND L5

=> d l6 ed ibib abs 1-5

L6 ANSWER 1 OF 60 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 18 Mar 2007

ACCESSION NUMBER: 2007:299157 CAPLUS

DOCUMENT NUMBER: 146:401018

TITLE: Health-promoting properties of inulin and oligo-fructose. Part I. Effects of dietary fiber, prebiotic properties, improvement of calcium resorption and potential secondary effects

AUTHOR(S): Pool-Zobel, Beatrice L.

CORPORATE SOURCE: Institut fuer Ernaehrungswissenschaften, Lehrstuhl fuer Ernaehrungstoxikologie, Friedrich-Schiller-Universitaet, Jena, 07743, Germany

SOURCE: Ernaehrungs-Umschau (2007), 54(1), 8-11

CODEN: ERUMAT; ISSN: 0174-0008

PUBLISHER: Umschau Zeitschriftenverlag Breidenstein GmbH

DOCUMENT TYPE: Journal; General Review

LANGUAGE: German

AB A review is given on health-promoting properties of inulin and oligofructose. Regulation of intestinal activity, frequency and weight of stools, improvement of bacterial fermentation, and enrichment of bifidobacteria in the bowel are characterized as fiber property and prebiotic effects, resp. The improvement of the intestinal Ca resorption and its pos. consequences are considered.

REFERENCE COUNT: 24 THERE ARE 24 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 2 OF 60 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 22 Dec 2006

ACCESSION NUMBER: 2006:1339333 CAPLUS

DOCUMENT NUMBER: 146:61645

TITLE: Reduced-carbohydrate and nutritionally-enhanced frozen desserts and other food products.

INVENTOR(S): Anfinson, Jon R.; Tungland, Bryan Craig

PATENT ASSIGNEE(S): USA

SOURCE: U.S. Pat. Appl. Publ., 13pp.

CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------------------|------|----------|-----------------|------------|
| US 2006286248 | A1 | 20061221 | US 2004-958095 | 20041004 |
| PRIORITY APPLN. INFO.: | | | US 2003-481461P | P 20031002 |

AB A reduced carbohydrate ice cream or other frozen dessert product that contains a low-digestible sweetener system and a fermentable fiber material is disclosed. The a low-digestible sweetener system consists of one or more low-digestible sweeteners having a mol. weight of from about 90 to about 190, and is typically a low mol. weight saccharide or a polyol. Typical low-digestible sweeteners include mannitol, maltitol, sorbitol, lactitol, erythritol, xylitol, isomalt, glycerin, talitol, mannose, tagatose, fructose, arabinose, fucose, lycose, ribose, sorbose, talose, and xylose, and mixts. thereof. The low-digestible sweetener replaces the digestible sugars to provide the appropriate f.p. depression of the product. The level of fermentable fiber is sufficient to mitigate a Taxation effect that can be caused by ingestion of the amount of the low-digestive sweetener. The fermentable fiber can be an inulin, a maltodextrin resistant to human digestion, an oligofructose, a fructooligosaccharide, a high water binding fermentable fiber, and a mixture thereof.

L6 ANSWER 3 OF 60 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 18 Dec 2006

ACCESSION NUMBER: 2006:1319492 CAPLUS

DOCUMENT NUMBER: 146:180486

TITLE: Cross-feeding between *Bifidobacterium longum* BB536 and acetate-converting, butyrate-producing colon bacteria during growth on oligofructose

AUTHOR(S): Falony, Gwen; Vlachou, Angeliki; Verbrugghe, Kristof; De Vuyst, Luc

CORPORATE SOURCE: Research Group of Industrial Microbiology and Food Biotechnology, Department of Applied Biological Sciences and Engineering, Vrije Universiteit Brussel, Brussels, B-1050, Belg.

SOURCE: Applied and Environmental Microbiology (2006), 72(12), 7835-7841

CODEN: AEMIDF; ISSN: 0099-2240

PUBLISHER: American Society for Microbiology

DOCUMENT TYPE: Journal

LANGUAGE: English

AB In vitro coculture fermns. of *Bifidobacterium longum* BB536 and two acetate-converting, butyrate-producing colon bacteria, *Anaerostipes caccae* DSM 14662 and *Roseburia intestinalis* DSM 14610, with oligofructose as the sole energy source, were performed to study interspecies interactions. Two clearly distinct types of cross-feeding were identified. A. *caccae* DSM 14662 was not able to degrade oligofructose but could grow on the fructose released by B. *longum* BB536 during oligofructose breakdown. R. *intestinalis* DSM 14610 could degrade oligofructose, but only after acetate was added to the medium. Detailed kinetic analyses of oligofructose breakdown by the last strain revealed simultaneous degradation of the different chain length fractions, in contrast with the preferential degradation of shorter fractions by B. *longum* BB536. In a coculture of both strains, initial oligofructose degradation and acetate production by B. *longum* BB536 took place, which in turn also allowed oligofructose breakdown by R. *intestinalis* DSM 14610. These and similar cross-feeding mechanisms could play a role in the colon ecosystem and contribute to the combined bifidogenic/butyrogenic effect observed after

addition of inulin-type fructans to the diet.
REFERENCE COUNT: 59 THERE ARE 59 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 4 OF 60 CAPLUS COPYRIGHT 2007 ACS on STN
ED Entered STN: 01 Dec 2006
ACCESSION NUMBER: 2006:1252036 CAPLUS
DOCUMENT NUMBER: 146:315254
TITLE: Yacon: new raw material for inulin and
fructose production
AUTHOR(S): Viehmannova, Iva; Fernandez, Eloy C.; Milella, Luigi
CORPORATE SOURCE: Inst. Tropu a Subtropu ITS, Ceska Zemedelska Univ.
Praha, Prague, 165 21, Czech Rep.
SOURCE: Listy Cukrovarnicke a Reparske (2006), 122(9/10),
265-267
CODEN: LCUREK; ISSN: 1210-3306
PUBLISHER: VUC Praha, a.s.
DOCUMENT TYPE: Journal; General Review
LANGUAGE: Czech
AB A review. The topics include chemical composition of root tubers of yacon
(Smallanthus sonchifolius, Asteraceae), contents of glucose,
fructose, sucrose and glucosylfructose oligosaccharides with
different number of fructose moieties, chemical and nutritional
properties of fructans, and fructans utilization in food industry and
medicine.

L6 ANSWER 5 OF 60 CAPLUS COPYRIGHT 2007 ACS on STN
ED Entered STN: 27 Oct 2006
ACCESSION NUMBER: 2006:1124798 CAPLUS
DOCUMENT NUMBER: 145:454156
TITLE: High-fiber dairy products, especially yogurts.
INVENTOR(S): Nguyen, Duc; Rizo, Noe; Shepard, Jamie; Gutierrez,
Barbara
PATENT ASSIGNEE(S): The Dannon Company, Inc., USA
SOURCE: PCT Int. Appl., 29pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---------------|--|----------|-----------------|----------|
| WO 2006113027 | A2 | 20061026 | WO 2006-US10181 | 20060321 |
| W: | AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW | | | |
| RW: | AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | |

US 2006240148 A1 20061026 US 2005-104565 20050413
PRIORITY APPLN. INFO.: US 2005-104565 A 20050413
AB A process for producing a fermented dairy product supplemented with fiber,
especially a purified digestion resistant fiber such as maltodextrin,
inulin or oligofructose, is disclosed. This process
takes advantage of the naturally acidic nature and enzymic properties of
fermented milk products such as yogurt and specific mixing and blending
steps which produce a product having superior organoleptic and textural

properties. A fermented dairy product supplemented with at least 1-5% fiber, especially, a purified digestion-resistant fiber such as maltodextrin, inulin or oligofructose.

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L5 64668 S FRUCTOSE
L6 60 S L3 AND L4 AND L5

=> s l6 and food
381380 FOOD

L7 29 L6 AND FOOD

=> s l7 and oxidative (w) stress
217886 OXIDATIVE
532053 STRESS
58461 OXIDATIVE (W) STRESS

L8 0 L7 AND OXIDATIVE (W) STRESS

=> d l7 ed ibib abs 1-29

L7 ANSWER 1 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 22 Dec 2006

ACCESSION NUMBER: 2006:1339333 CAPLUS

DOCUMENT NUMBER: 146:61645

TITLE: Reduced-carbohydrate and nutritionally-enhanced frozen desserts and other food products.

INVENTOR(S): Anfinssen, Jon R.; Tunglund, Bryan Craig

PATENT ASSIGNEE(S): USA

SOURCE: U.S. Pat. Appl. Publ., 13pp.

CODEN: USXXCO

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------------------|------|----------|-----------------|------------|
| ----- | ---- | ----- | ----- | ----- |
| US 2006286248 | A1 | 20061221 | US 2004-958095 | 20041004 |
| PRIORITY APPLN. INFO.: | | | US 2003-481461P | P 20031002 |

AB A reduced carbohydrate ice cream or other frozen dessert product that contains a low-digestible sweetener system and a fermentable fiber material is disclosed. The a low-digestible sweetener system consists of one or more low-digestible sweeteners having a mol. weight of from about 90 to about 190, and is typically a low mol. weight saccharide or a polyol. Typical low-digestible sweeteners include mannitol, maltitol, sorbitol, lactitol, erythritol, xylitol, isomalt, glycerin, talitol, mannose, tagatose, fructose, arabinose, fucose, lycose, ribose, sorbose, talose, and xylose, and mixts. thereof. The low-digestible sweetener replaces the digestible sugars to provide the appropriate f.p. depression of the product. The level of fermentable fiber is sufficient to mitigate a Taxation effect that can be caused by ingestion of the amount of the low-digestive sweetener. The fermentable fiber can be an inulin, a maltodextrin resistant to human digestion, an oligofructose,

a fructooligosaccharide, a high water binding fermentable fiber, and a mixture thereof.

L7 ANSWER 2 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 01 Dec 2006

ACCESSION NUMBER: 2006:1252036 CAPLUS

DOCUMENT NUMBER: 146:315254

TITLE: Yacon: new raw material for inulin and fructose production

AUTHOR(S): Viehmannova, Iva; Fernandez, Eloy C.; Milella, Luigi

CORPORATE SOURCE: Inst. Tropu a Subtropu ITS, Ceska Zemedelska Univ. Praha, Prague, 165 21, Czech Rep.

SOURCE: Listy Cukrovarnicke a Reparske (2006), 122(9/10), 265-267

CODEN: LCUREK; ISSN: 1210-3306

PUBLISHER: VUC Praha, a.s.

DOCUMENT TYPE: Journal; General Review

LANGUAGE: Czech

AB A review. The topics include chemical composition of root tubers of yacon (*Smallanthus sonchifolius*, Asteraceae), contents of glucose, fructose, sucrose and glucosylfructose oligosaccharides with different number of fructose moieties, chemical and nutritional properties of fructans, and fructans utilization in food industry and medicine.

L7 ANSWER 3 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 27 Oct 2006

ACCESSION NUMBER: 2006:1124798 CAPLUS

DOCUMENT NUMBER: 145:454156

TITLE: High-fiber dairy products, especially yogurts.

INVENTOR(S): Nguyen, Duc; Rizo, Noe; Shepard, Jamie; Gutierrez, Barbara

PATENT ASSIGNEE(S): The Dannon Company, Inc., USA

SOURCE: PCT Int. Appl., 29pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
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| WO 2006113027 | A2 | 20061026 | WO 2006-US10181 | 20060321 |
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| RW: | AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM | | | |

US 2006240148 A1 20061026 US 2005-104565 20050413

PRIORITY APPLN. INFO.: US 2005-104565 A 20050413

AB A process for producing a fermented dairy product supplemented with fiber, especially a purified digestion resistant fiber such as maltodextrin, inulin or oligofructose, is disclosed. This process takes advantage of the naturally acidic nature and enzymic properties of fermented milk products such as yogurt and specific mixing and blending steps which produce a product having superior organoleptic and textural properties. A fermented dairy product supplemented with at least 1-5%

fiber, especially, a purified digestion-resistant fiber such as maltodextrin, inulin or oligofructose.

L7 ANSWER 4 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 28 Jul 2005

ACCESSION NUMBER: 2005:657834 CAPLUS

DOCUMENT NUMBER: 144:310646

TITLE: Synergyl: Orafti's second generation chicory fructan with significantly enhanced nutritional properties

AUTHOR(S): van Loo, Jan

CORPORATE SOURCE: ORAFTI, Tienen, Belg.

SOURCE: Agro Food Industry Hi-Tech (2004), 15(6), 6-8

CODEN: AIHTEI; ISSN: 1722-6996

PUBLISHER: Tekno Scienze srl

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review. Synergyl is a co-spray-dried 1:1 mixture of oligofructose and HP-inulin. The short oligofructose fraction in Synergyl can thoroughly change the flora in the proximal part of the colon, and the more slowly fermented HP-inulin fraction can function as a selective "fuel" for this modified flora, which is kept metabolically active for a longer period of time. It is hypothesized that this effect is at the basis of the markedly improved nutritional properties of Synergyl as compared to its individual compds. or as compared to other non digestible oligosaccharides. The physiol. efficacy of dietary oligofructose, HP-inulin and Synergyl has been compared in different exptl. models, and has been confirmed in various human dietary intervention studies.

REFERENCE COUNT: 18 THERE ARE 18 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 5 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 12 Jul 2005

ACCESSION NUMBER: 2005:599919 CAPLUS

DOCUMENT NUMBER: 143:266009

TITLE: Inulin, oligofructose and bone health: Experimental approaches and mechanisms

AUTHOR(S): Weaver, Connie M.

CORPORATE SOURCE: Department of Foods and Nutrition, Purdue University, West Lafayette, IN, 47907-2059, USA

SOURCE: British Journal of Nutrition (2005), 93(Suppl. 1), S99-S103

CODEN: BJNUAV; ISSN: 0007-1145

PUBLISHER: CABI Publishing

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review. Inulin-type fructans have been proposed to benefit mineral retention, thereby enhancing bone health. Many, but not all, exptl. animal studies have shown increased mineral absorption by feeding non-digestible oligosaccharides. Possible reasons for inconsistencies are explored. A few studies have reported an enhanced bone mineral d. or content. Bone health can be evaluated in chronic feeding studies with bone densitometry, bone breaking strength, bone mineral concentration and bone structure. Isotopic Ca tracers can be used to determine the point of metabolism affected by feeding a functional food ingredient. These methods and the effects of feeding inulin-type fructose are reviewed. Inulin-type fructans enhance Mg retention. Chicory long-chain inulin and oligofructose enhance femoral Ca content, bone mineral d. and Ca retention through enhanced Ca absorption and suppressed bone turnover rates, but it is not bone-promoting under all conditions.

REFERENCE COUNT: 30 THERE ARE 30 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 6 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 12 Jul 2005

ACCESSION NUMBER: 2005:599918 CAPLUS

DOCUMENT NUMBER: 143:266218

TITLE: The SYNCAN project: Goals, set-up, first results and settings of the human intervention study

AUTHOR(S): Loo, Jan Van; Clune, Yvonne; Bennett, Mary; Collins, John Kevin

CORPORATE SOURCE: Orafti, Tienen, B3300, Belg.

SOURCE: British Journal of Nutrition (2005), 93(Suppl. 1), S91-S98

CODEN: BJNUAV; ISSN: 0007-1145

PUBLISHER: CABI Publishing

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Exptl. evidence on the anticancer properties of dietary prebiotics such as chicory inulin and oligo-fructose and dietary probiotics has accumulated in recent years. Various exptl. models ranging from chemoprevention studies, tumor implantation models to genetically modified mice models, etc. have systematically shown the protective effects of these food ingredients. In some studies it appeared that synbiotics (combination of pre- and probiotics) exerted synergistic activity against processes of carcinogenesis. The logical next step in research was to find out if these observations also would be valid for human volunteers. This was the principal goal of the EU-sponsored SYNCAN project (QLK1-1999-346) which involved the integration of an in vitro study to select the most suitable synbiotic preparation, the application of this synbiotic in an in vivo rat model of chemical induced colon cancer, and, as the heart of the project, the investigation of the synbiotic effects in a human intervention study. The in vitro tests consisted of fermentation studies where the interaction of pre- and probiotics was studied. Cell-free supernatants were generated from various synbiotic combinations fermented by fecal slurry, which were then used to optimize a series of bioassays. In the rat study the anticarcinogenic effect of prebiotics and synbiotics but not of probiotics was demonstrated. Using tissue samples generated in this model, attempts were made to gain a better insight into the mechanisms underlying cancer development. The human intervention study consisted of two groups of volunteers. One group was composed of people at high risk (polypectomized subjects) for colon cancer and the other of volunteers (colon cancer subjects) who had previously undergone curative resection for colon cancer but were not currently receiving treatment. The present paper describes the exptl. design of the SYNCAN study, and demonstrates a functional effect of the synbiotic preparation (probiotic survival during gastrointestinal transit and modification of the intestinal flora). Detailed exptl. outcome of the human intervention study will be reported elsewhere.

REFERENCE COUNT: 26 THERE ARE 26 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 7 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 23 Jun 2005

ACCESSION NUMBER: 2005:540493 CAPLUS

DOCUMENT NUMBER: 143:83455

TITLE: A prebiotic combination products containing inulin and/or oligofructose for prophylaxis and treatment of intestinal disorders

INVENTOR(S): Piene, Jan Yngvar

PATENT ASSIGNEE(S): Nova Biotics AS, Norway

SOURCE: PCT Int. Appl., 37 pp.

CODEN: PIXXD2

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|----------|
| WO 2005056023 | A1 | 20050623 | WO 2004-NO382 | 20041210 |
| W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW | | | | |
| RW: BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG | | | | |

| | | | | |
|---------------|---|----------|--------------|----------|
| NO 2003005566 | A | 20050613 | NO 2003-5566 | 20031212 |
|---------------|---|----------|--------------|----------|

| | | | | |
|-----------|----|----------|--|--|
| NO 320546 | B1 | 20051219 | | |
|-----------|----|----------|--|--|

| | | | | |
|------------|----|----------|----------------|----------|
| EP 1696937 | A1 | 20060906 | EP 2004-808876 | 20041210 |
|------------|----|----------|----------------|----------|

| | | | | |
|---|--|--|--|--|
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, FI, RO, CY, TR, BG, CZ, EE, HU, PL, SK, IS | | | | |
|---|--|--|--|--|

| | | | | |
|------------------------|--|---------------|---|----------|
| PRIORITY APPLN. INFO.: | | NO 2003-5566 | A | 20031212 |
| | | WO 2004-NO382 | W | 20041210 |

AB Prebiotic combination products and especially chewable tablets as the preferred dosage form are described with high acceptability for the prophylaxis and treatment of inflammatory bowel disease (IBD), irritable bowel syndrome (IBS), calcium and magnesium deficiency including osteoporosis, food intolerances, the regulation of the digestion, stimulation of the immune system, energy management, prophylaxis of colon cancer and protection of the gut microbial ecosystem in man. A prebiotic combination of inulin/oligofructose and resistant starch in very low amts. has been found to give a prebiotic effect. The low dosage of the two prebiotic components makes it possible to formulate inexpensive dosage forms with good compliance due to a small amount of ingredients. The small amount of the prebiotics also result in a virtually absence of side-effects. Thus, a chewable tablet was prepared containing Raftilose Synergy

1 722 mg, resistant starch (Actistar 11700) 703 mg, xylitol 95 mg, Durarome strawberry flavor 15 mg, malic acid 10 mg, and Mg stearate 8 mg.

REFERENCE COUNT: 11 THERE ARE 11 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 8 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 24 Mar 2005

ACCESSION NUMBER: 2005:253246 CAPLUS

DOCUMENT NUMBER: 142:297103

TITLE: Powder containing lactic acid bacteria for preparing probiotic yogurt food.

INVENTOR(S): Schmitt, Gerhard

PATENT ASSIGNEE(S): PM-International A.-G., Luxembourg

SOURCE: Eur. Pat. Appl., 6 pp.

CODEN: EPXXDW

DOCUMENT TYPE: Patent

LANGUAGE: German

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|----------|
| EP 1516537 | A1 | 20050323 | EP 2003-21216 | 20030918 |
| EP 1516537 | B1 | 20051019 | | |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR, BG, CZ, EE, HU, SK | | | | |
| AT 306821 | T | 20051115 | AT 2003-21216 | 20030918 |

US 2005064067 A1 20050324 US 2004-942826 20040917
US 7172777 B2 20070206

PRIORITY APPLN. INFO.: EP 2003-21216 A 20030918

AB A powder for preparing a probiotic yogurt composition comprises a probiotic culture with a predetd. amount of living lactic acid bacteria and a thermogenic-lipolytic-resorption-increasing agent, especially pepper ext, for strengthening the resorptive process in the intestine as well as a capillary-dilating agent such as nicotinic acid.

REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 9 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 29 Sep 2004

ACCESSION NUMBER: 2004:793307 CAPLUS

DOCUMENT NUMBER: 141:394290

TITLE: Enzymatic, spectrophotometric determination of glucose, fructose, sucrose, and inulin/oligofructose in foods

AUTHOR(S): Steegmans, Monique; Iliaens, Saskia; Hoebregs, Hubert

CORPORATE SOURCE: Analytical Services, Orafti, Tienen, B-3300, Belg.

SOURCE: Journal of AOAC International (2004), 87(5), 1200-1207
CODEN: JAINEE; ISSN: 1060-3271

PUBLISHER: AOAC International

DOCUMENT TYPE: Journal

LANGUAGE: English

AB A fast, simple, and accurate method, using only standard laboratory equipment, was

developed for the quantification of glucose, fructose, sucrose, and inulin/oligofructose in different food matrixes. Samples were extracted using boiling water and hydrolyzed with sucrase and fructanase. Sugars were determined in the initial extract and in

both

hydrolyzates using an enzymic, spectrophotometric kit for glucose and fructose determination with hexokinase, glucose-6-phosphate dehydrogenase, and phosphoglucose isomerase. Calcns. of sucrose and inulin/oligofructose were based only on fructose measurement. Glucose results of the hydrolyzates were not used for inulin/oligofructose calcns. because of possible interference. Released glucose by the hydrolysis of maltose or by possible partial hydrolysis of other compds. like maltodextrines, starch, lactose, or maltitol could interfere in the measurement of the sucrase and the fructanase hydrolyzates. To validate the method, a wide range of different food matrixes and different amts. of inulin/oligofructose (1-54%) were analyzed. Mean recovery \pm relative standard deviation (RSD) for inulin or oligofructose was $96.0 \pm 5.3\%$. The RSDr for inulin/oligofructose measured on 35 food samples, analyzed in duplicate, was 5.9%. Accuracy and precision of the method were less for samples with large concns. of sucrose, maltose, maltodextrines, or starch (ratio to inulin/oligofructose >4 to 1). Precision and accuracy were comparable with those of the ion exchange chromatog. method AOAC 997.08 and the enzymic, spectrophotometric method AOAC 999.03. In contrast to 999.03, this method allows the accurate quantification of both GFn and Fn forms.

REFERENCE COUNT: 14 THERE ARE 14 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 10 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 01 Jun 2003

ACCESSION NUMBER: 2003:416045 CAPLUS

DOCUMENT NUMBER: 139:179245

TITLE: Effects of inulin-type fructans of different chain length and type of branching on intestinal absorption and balance of calcium and magnesium in

rats
AUTHOR(S): Coudray, Charles; Tressol, Jean Claude; Gueux, Elyett;
Rayssiguier, Yves
CORPORATE SOURCE: Centre de Recherche en Nutrition Humaine d'Auvergne,
Unite Maladies Metaboliques et Micronutriments, Centre
de Recherche INRA, Clermont-Ferrand/Theix, Saint Genes
Champanelle, 63122, Fr.
SOURCE: European Journal of Nutrition (2003), 42(2), 91-98
CODEN: EJNUFZ; ISSN: 1436-6207
PUBLISHER: Steinkopff Verlag
DOCUMENT TYPE: Journal
LANGUAGE: English

AB Inulin-type fructans or carbohydrate chains with mainly
 β [2-1] linked fructose units escape digestion in the small
intestine and are fermented by the large intestine microflora; they also
increase colonic absorption of minerals in animals. The fermentation rate in
the large bowel into short-chain fatty acids depends on the mol. mass and
structure of these food ingredients. The colonic fermentation may be
the basis for the reported increase in mineral absorption. This study
compared different types of fructans that differ in the sugar chain length
and branching and examined possible synergistic effects of combinations of
inulin-type fructans with different chain lengths in 50 adult male
Wistar rats weighing 170 g. The rats in 5 groups were fed for 28 days
fiber-free basal purified diet or diets containing 10% oligofructose
(OF; DPav4), 10% HP-inulin (DPav25), blend of 50% OF and 50% HP-
inulin, or branched-chain inulin. During the first 2-wk
period the rats underwent gradual adaptation, during which they received
2.5% for 1 wk and then 5% for 1 wk of the tested products. During the
last 4 days of the experiment, feces and urine were collected for mineral
balance study. The blood, cecum, and tibia were then sampled for mineral
status assessment. Ingestion of all the tested fructans led to
considerable cecal fermentation. All tested compds. increased the intestinal
absorption and balance of Mg. All tested compds. increased the intestinal
absorption and balance of Ca numerically, but only the OF + HP-
inulin blend increased the apparent intestinal absorption and
balance of Ca significantly. The different types of fructans seemed to
have similar effects on mineral absorption. The combination of OF + HP-
inulin had synergistic effects on intestinal Ca absorption and
balance in rats.

REFERENCE COUNT: 28 THERE ARE 28 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 11 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 10 Feb 2003

ACCESSION NUMBER: 2003:100466 CAPLUS

DOCUMENT NUMBER: 138:270721

TITLE: Applications of inulin and
oligofructose in health and nutrition

AUTHOR(S): Kaur, Narinder; Gupta, Anil K.

CORPORATE SOURCE: Department of Biochemistry and Chemistry, Punjab
Agricultural University, Ludhiana, 141 004, India

SOURCE: Journal of Biosciences (Bangalore, India) (2002),
27(7), 703-714

CODEN: JOBSDN; ISSN: 0250-5991

PUBLISHER: Indian Academy of Sciences

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review. Inulin and oligofructose belong to a class
of carbohydrates known as fructans. The main sources of inulin
and oligofructose that are used in the food industry
are chicory and Jerusalem artichoke. Inulin and
oligofructose are considered as functional food
ingredients since they affect physiol. and biochem. processes in rats and
human beings, resulting in better health and reduction in the risk of many

diseases. Exptl. studies have shown their use as bifidogenic agents, stimulating the immune system of the body, decreasing the levels of pathogenic bacteria in the intestine, relieving constipation, decreasing the risk of osteoporosis by increasing mineral absorption, especially of calcium, reducing the risk of atherosclerosis by lowering the synthesis of triglycerides and fatty acids in the liver and decreasing their level in serum. These fructans modulate the hormonal level of insulin and glucagon, thereby regulating carbohydrate and lipid metabolism by lowering the blood glucose levels; they are also effective in lowering the blood urea and uric acid levels, thereby maintaining the nitrogen balance. Inulin and oligofructose also reduce the incidence of colon cancer. The biochem. basis of these beneficial effects of inulin and oligofructose have been discussed. Oligofructoses are non-cariogenic as they are not used by Streptococcus mutans to form acids and insol. glucans that are the main culprits in dental caries. Because of the large number of health promoting functions of inulin and oligofructose, these have wide applications in various types of foods like confectionery, fruit preps., milk desserts, yogurt and fresh cheese, baked goods, chocolate, ice cream and sauces. Inulin can also be used for the preparation of fructose syrups.

REFERENCE COUNT: 103 THERE ARE 103 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 12 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 08 Mar 2002

ACCESSION NUMBER: 2002:171150 CAPLUS

DOCUMENT NUMBER: 136:337613

TITLE: In vitro investigations of the effect of probiotics and prebiotics on selected human intestinal pathogens

AUTHOR(S): Fooks, Laura J.; Gibson, Glenn R.

CORPORATE SOURCE: Food Microbial Sciences Unit, The University of Reading, School of Food Biosciences, Whiteknights, Reading, RG6 6BZ, UK

SOURCE: FEMS Microbiology Ecology (2002), 39(1), 67-75

CODEN: FMECEZ; ISSN: 0168-6496

PUBLISHER: Elsevier Science B.V.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB This study investigated the effects of selected probiotic microorganisms, in combination with prebiotics, on certain human intestinal food-borne pathogens. Probiotics grown with different carbohydrate sources were observed to inhibit growth of Escherichia coli, Campylobacter jejuni and Salmonella enteritidis, with the extent of inhibition varying according to the carbohydrate source provided. Prebiotics identified as being preferentially utilized by the probiotics tested were oligofructose (FOS), inulin, xylo-oligosaccharide (XOS), and mixts. of inulin:FOS (80:20 weight/weight) and FOS:XOS (50:50 weight/weight). Two of the probiotics, Lactobacillus plantarum and Bifidobacterium bifidum were selected for further co-culture expts. Each was combined with the selected prebiotics, and was observed to inhibit pathogen growth strongly. Results suggested that acetate and lactate were directly conferring antagonistic action, which was not necessarily related to a lowering of culture pH.

REFERENCE COUNT: 25 THERE ARE 25 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 13 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 10 Feb 2002

ACCESSION NUMBER: 2002:106155 CAPLUS

DOCUMENT NUMBER: 136:293722

TITLE: Kinetic Study of the Acid Hydrolysis of Various Oligofructose Samples

AUTHOR(S): Blecker, Christophe; Fournies, Christian; Van Herck, Jean-Claude; Chevalier, Jean-Pol; Paquot, Michel
 CORPORATE SOURCE: Unite de Technologie des Industries Agro-Alimentaires, Faculte Universitaire des Sciences Agronomiques de Gembloux, Gembloux, 5030, Belg.
 SOURCE: Journal of Agricultural and Food Chemistry (2002), 50(6), 1602-1607
 CODEN: JAFCAU; ISSN: 0021-8561
 PUBLISHER: American Chemical Society
 DOCUMENT TYPE: Journal
 LANGUAGE: English
 AB The kinetic of acid hydrolysis of five com. available oligofructose samples used as food ingredients was investigated as a function of the dry matter concentration, reaction pH, and temperature The initial fructose release rate is found to be roughly proportional to the inverse of the average polymerization degree in number A pseudo first order kinetic is found with respect to the fructosyl chain end concentration and to the proton concentration An Arrhenius plot is found to reasonably fit the data in a relatively wide temperature range (7-130 °C). The results allow the estimation of the fructose release rate in many foodstuff processing conditions.

REFERENCE COUNT: 18 THERE ARE 18 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 14 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 18 Sep 2000

ACCESSION NUMBER: 2000:648841 CAPLUS

DOCUMENT NUMBER: 133:192456

TITLE: High-protein low-calorie cakes

INVENTOR(S): Beck, Veronique

PATENT ASSIGNEE(S): Compagnie Europeenne De Produits Dietetiques, Fr.

SOURCE: Fr. Demande, 7 pp.

CODEN: FRXXBL

DOCUMENT TYPE: Patent

LANGUAGE: French

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|------------|------|----------|-----------------|----------|
| FR 2788409 | A1 | 20000721 | FR 1999-485 | 19990119 |
| FR 2788409 | B1 | 20021011 | | |

PRIORITY APPLN. INFO.: FR 1999-485 19990119

AB High protein low-calorie dietetic cakes comprise various aromatic substances supplied by the ingredients such as powdered cheese, powdered bacon (for salty cakes), powdered fruit, powdered defatted cocoa (for sweet cakes), etc. These dietetic cakes have flavor and texture like those of usual cakes and are ready to use.

L7 ANSWER 15 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 14 Sep 2000

ACCESSION NUMBER: 2000:639860 CAPLUS

DOCUMENT NUMBER: 134:41216

TITLE: Inulin and oligofructose as multifunctional ingredients for dairy product development

AUTHOR(S): Anon.

CORPORATE SOURCE: 3300, Belg.

SOURCE: Innovations in Food Technology (2000), (8), 36-38

CODEN: INFTFU; ISSN: 1465-0460

PUBLISHER: Print Workshop Publications

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review with no refs. on inulin and oligofructose for development of functional foods that appeal to the consumer on a number of products with health benefits.

L7 ANSWER 16 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 09 May 2000

ACCESSION NUMBER: 2000:298921 CAPLUS

DOCUMENT NUMBER: 132:321295

TITLE: Oligofructose and inulin - dietary fiber and prebiotic

AUTHOR(S): Feldheim, W.

CORPORATE SOURCE: Austria

SOURCE: Ernaehrung (Vienna) (2000), 24(4), 162-164

CODEN: ERNRDC; ISSN: 0250-1554

PUBLISHER: Fachzeitschriftenverlagsgesellschaft mbH

DOCUMENT TYPE: Journal; General Review

LANGUAGE: German

AB A review with 15 refs. is given. Oligofructose and inulin belong to the group of fructans, build mainly from fructose units, showing relatively low mol. wts. They are plant storage carbohydrates and natural food ingredients and are both occurring as mixts. of different polymerization degrees. Oligofructose and inulin influence the bowel function and are fermented by the microorganisms of the gut. They are both bifidogenic, during fermentation the formation of short chain fatty acids is noted. As prebiotics with health benefits oligofructose and/or inulin are used as components of functional foods. There is no scientific reason to prefer oligofructose or inulin, both are effective.

REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 17 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 18 Jan 2000

ACCESSION NUMBER: 2000:42912 CAPLUS

DOCUMENT NUMBER: 132:179711

TITLE: Studies on the physicochemical properties of inulin and inulin oligomers

AUTHOR(S): De Gennaro, Sergio; Birch, Gordon G.; Parke, Sneha A.; Stancher, Bruno

CORPORATE SOURCE: Dipartimento di Economia e Merceologia delle Risorse Naturali e della Produzione, Universita di Trieste, Trieste, 34127, Italy

SOURCE: Food Chemistry (1999), Volume Date 2000, 68(2), 179-183

CODEN: FOCHDJ; ISSN: 0308-8146

PUBLISHER: Elsevier Science Ltd.

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Inulin, Raftiline ST, Raftilose P and oligofructose in aqueous solns. were investigated at 2.5, 5, 10, 15, 17.5, 20 and 25 g of solute in 100 g of water by physicochem. measurements in order to obtain mol. wts., reducing activities, apparent sp. vol.s, isentropic apparent specific compressibilities, and ¹H-NMR pulse relaxation times (T₁ values). Mol. wts. have been found to range from 340 to 4620 g/mol. Raftilose P is the only sample which shows reducing capacity and may be expected to be susceptible to the Maillard reaction. Apparent sp. vol.s lie within the sweet range 0.60-0.64 cm³/g and increase with degree of polymerization (DP);

this

behavior describes increasing displacement of water as mol. weight increases. Isentropic apparent specific compressibilities increase as concentration of solute, mol. weight and DP increase, showing reduced solute-water affinity. T₁ values decrease with increasing mol. weight and concentration as a result of increased order of protons and reduced water mobility.

REFERENCE COUNT: 15 THERE ARE 15 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 18 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN
ED Entered STN: 28 Jul 1999
ACCESSION NUMBER: 1999:460278 CAPLUS
DOCUMENT NUMBER: 131:103702
TITLE: Process for the manufacture of chicory inulin
, hydrolysates and derivatives of inulin,
and improved chicory inulin products,
hydrolysates and derivatives
INVENTOR(S): Smits, Georges; De Leenheer, Leen
PATENT ASSIGNEE(S): Tiense Suikerraffinaderij N.V. (Raffinerie
Tirlemontoise S.A.), Belg.
SOURCE: Eur. Pat. Appl., 22 pp.
CODEN: EPXXDW
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|------------|
| EP 930317 | A1 | 19990721 | EP 1998-870012 | 19980121 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO | | | | |
| WO 9937686 | A1 | 19990729 | WO 1999-EP155 | 19990113 |
| W: AU, CN, IN, TR, US | | | | |
| RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE | | | | |
| AU 9921650 | A | 19990809 | AU 1999-21650 | 19990113 |
| EP 1049723 | A1 | 20001108 | EP 1999-901596 | 19990113 |
| EP 1049723 | B1 | 20030903 | | |
| R: ES, FR, GB, GR, IT, PT | | | | |
| PT 1049723 | T | 20040227 | PT 1999-901596 | 19990113 |
| ES 2203063 | T3 | 20040401 | ES 1999-901596 | 19990113 |
| ZA 9900326 | A | 19990719 | ZA 1999-326 | 19990118 |
| BR 9902934 | A | 20010306 | BR 1999-2934 | 19990719 |
| PRIORITY APPLN. INFO.: | | | EP 1998-870012 | A 19980121 |
| | | | WO 1999-EP155 | W 19990113 |

AB The invention provides an improved process for the manufacture of chicory inulin, hydrolyzates and derivs. of inulin by conventional manufacturing techniques from roots of chicory grown in the northern hemisphere from Dec. 1 until Mar. 14, May 15 until May 31, and June 1 until Nov. 30 and in the southern hemisphere from June 1 until Sept. 14, Sept. 15 until Sept. 30, Oct. 1 until Nov. 30, and Dec. 1 until May 31. Selection of said proper conditions enables to provide a growing and/or processing period for the chicory roots which may partly or wholly extend beyond the conventional periods. The invention relates also to improved grades of chicory inulin, of hydrolyzates of chicory inulin, such as e.g. a polydisperse oligofructose composition and a fructose composition, as well as to the use of these products in the manufacture of food, feed, drinks, prophylactic and therapeutical compns. , chemical derivs. and non-food compns. Improved standard grade chicory inulin according to the invention presents a degree of polymerization which is at least 20 % higher than the one of conventional standard grade chicory inulin.

REFERENCE COUNT: 5 THERE ARE 5 CITED REFERENCES AVAILABLE FOR THIS
RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 19 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN
ED Entered STN: 15 Jul 1999
ACCESSION NUMBER: 1999:435306 CAPLUS

DOCUMENT NUMBER: 131:242141
TITLE: Measurement of inulin and oligofructan
AUTHOR(S): McCleary, B. V.; Blakeney, A. B.
CORPORATE SOURCE: Megazyme International Ireland Limited, Bray, Ire.
SOURCE: Cereal Foods World (1999), 44(6), 398, 400-406
CODEN: CFWODA; ISSN: 0146-6283
PUBLISHER: American Association of Cereal Chemists
DOCUMENT TYPE: Journal
LANGUAGE: English

AB In recent years, interest in the measurement of fructans, e.g. inulin and oligofructose has been stimulated by applications made to regulatory authorities for acceptance of fructan as a dietary fiber component for food labeling purposes. Since fructans are largely soluble in 80 % ethanol, they are not significantly measured by present dietary fiber methods. The method described in this article measures fructan after removal of starch, sucrose, glucose, and fructose. Starch is hydrolyzed to glucose with a mixture of high-purity starch-degrading enzymes, and a highly purified sucrase enzyme is used to hydrolyze sucrose to glucose and fructose. All of the reducing sugars in the sample are then removed by reduction to the sugar alcs. with sodium borohydride. Inulin and fructooligosaccharides are then hydrolyzed to glucose and fructose with a mixture of highly purified exo- and endo-inulinases. These reducing sugars are measured with the p-hydroxybenzoic acid hydroxide (PAHBAH) reducing-sugar method.

REFERENCE COUNT: 20 THERE ARE 20 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 20 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 09 Jul 1999

ACCESSION NUMBER: 1999:424060 CAPLUS

DOCUMENT NUMBER: 131:184280

TITLE: Caloric value of inulin and oligofructose

AUTHOR(S): Roberfroid, Marcel B.

CORPORATE SOURCE: Department of Pharmaceutical Sciences, Universite Catholique de Louvain, Brussels, B-1200, Belg.

SOURCE: Journal of Nutrition (1999), 129(7S), 1436S-1437S
CODEN: JONUAI; ISSN: 0022-3166

PUBLISHER: American Society for Nutritional Sciences

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review with 14 refs. Dietary carbohydrates, which are absorbed as hexoses (glucose, fructose) have a caloric value of 3.9 kcal/g (16.3 kJ/g) and their cellular metabolism produces .apprx.38 mol ATP/mol. Chicory inulin and oligofructose resist digestion and they are not absorbed in the upper part of the gastrointestinal tract. After oral ingestion, they reach the colon intact where they become hydrolyzed and extensively fermented by saccharolytic bacteria, which produce short-chain carboxylic and lactic acids as electron sinks. Depending on the degree of their colonic fermentation and model assumptions,

the

caloric value of such nondigested but fermented carbohydrates varies between 0 and 2.5 kcal/g. Through the catabolism of the absorbed short-chain carboxylic and lactic acids, they may produce up to 17 mol ATP/mol of fermented sugar moiety. Because the daily intake of these carbohydrates is relatively small (<10% and probably often not >5% of total daily caloric intake), it is of low nutritional relevance to give them a precise caloric value. On the basis of biochem. balance charts for carbon atoms, metabolic pathways, and energy yields to the host, the caloric value of the fructosyl residue in chicory inulin and oligofructose has been calculated to be .apprx.25-35% that of a fully digested and absorbed fructose mol. For the purpose of food labeling, it is recommended that chicory inulin and

oligofructose, like other carbohydrates that are more or less completely fermented in the human colon, should be given a caloric value of 1.5 kcal/g (6.3 kJ/g).

REFERENCE COUNT: 14 THERE ARE 14 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 21 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 09 Jul 1999

ACCESSION NUMBER: 1999:424055 CAPLUS

DOCUMENT NUMBER: 131:198691

TITLE: Methods to determine food inulin and oligofructose

AUTHOR(S): Prosky, Leon; Hoebregs, Hubert

CORPORATE SOURCE: L. Prosky Associates, Rockville, MD, 20850, USA

SOURCE: Journal of Nutrition (1999), 129(7S), 1418S-1423S

CODEN: JONUAI; ISSN: 0022-3166

PUBLISHER: American Society for Nutritional Sciences

DOCUMENT TYPE: Journal

LANGUAGE: English

AB The fructans, inulin and oligofructose, were known to possess many of the physiol. properties of dietary fiber (DF) but were not listed as DF on the labels of foods that contained them because they did not precipitate in 78% ethanol as prescribed in the AOAC International methods for DF. In the latter part of 1995, the Food and Drug Administration (FDA) agreed to consider fructans as DF if an AOAC-accepted anal. method could be successfully developed for fructans. Six blind duplicate pairs of foods, containing from 4 to 40% of inulin or oligofructose, were sent to 9 collaborators in 5 countries for assay. These foods included a low fat spread, cheese spread, chocolate, wine, gum, dry ice mix powder and biscuits. In the proposed method, the samples were treated with amyloglucosidase and inulinase, and the sugars released were determined by ion-exchange chromatog. The concentration of the fructan

was calculated by the difference in sugars present in the two enzymic treatments and the initial sample. The repeatability standard deviations (RSDr) for the inulin and oligofructose ranged from 2.9 to 5.8% and the reproducibility standard deviations (RSDR) for these fructans ranged from 4.7 to 11.1%. The method was accepted by the AOAC as an official first action.

REFERENCE COUNT: 16 THERE ARE 16 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 22 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 09 Jul 1999

ACCESSION NUMBER: 1999:424052 CAPLUS

DOCUMENT NUMBER: 131:183958

TITLE: Inulin and oligofructose: what are they?

AUTHOR(S): Ninness, Kathy R.

CORPORATE SOURCE: Orafit Active Food Ingredients, Malvern, PA, 19355, USA

SOURCE: Journal of Nutrition (1999), 129(7S), 1402S-1406S

CODEN: JONUAI; ISSN: 0022-3166

PUBLISHER: American Society for Nutritional Sciences

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB Inulin is a term applied to a heterogeneous blend of fructose polymers found widely distributed in nature as plant storage carbohydrates. Oligofructose is a subgroup of inulin, consisting of polymers with a d.p. ≤ 10 . Inulin and oligofructose are not digested in the upper gastrointestinal tract; therefore, they have a reduced caloric value. They stimulate the growth of intestinal bifido-bacteria. They do not lead to a rise in serum glucose or stimulate insulin secretion. Several com.

grades of inulin are available that have a neutral, clean flavor and are used to improve the mouth feel, stability and acceptability of low fat foods. Oligofructose has a sweet, pleasant flavor and is highly soluble. It can be used to fortify foods with fiber without contributing any deleterious organoleptic effects, to improve the flavor and sweetness of low calorie foods and to improve the texture of fat-reduced foods. Inulin and oligofructose possess several functional and nutritional properties, which may be used to formulate innovative healthy foods for today's consumer. All this and more was reviewed with many refs.

REFERENCE COUNT: 77 THERE ARE 77 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 23 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 09 Jul 1999

ACCESSION NUMBER: 1999:424051 CAPLUS

DOCUMENT NUMBER: 131:198665

TITLE: Concepts in functional foods: the case of inulin and oligofructose

AUTHOR(S): Roberfroid, Marcel B.

CORPORATE SOURCE: Universite Catholique de Louvain, Department of Pharmaceutical Sciences, Brussels, B-1200, Belg.

SOURCE: Journal of Nutrition (1999), 129(7S), 1398S-1401S
CODEN: JONUAI; ISSN: 0022-3166

PUBLISHER: American Society for Nutritional Sciences

DOCUMENT TYPE: Journal; General Review

LANGUAGE: English

AB A review with 27 refs. Recent advances in biosciences support the hypothesis that diet modulates various body functions. Diet may maintain well-being and reduce the risk of some diseases. Such discoveries have led to the concept of "functional food" and the development of the new discipline, i.e., "functional food science.". A practical and simple definition of a "functional food" is a food for which a claim has been authorized. The food components to be discussed as potential "functional food ingredients" are the inulin-type fructans, i.e., chicory inulin and oligofructose. The targets for their effects are the colonic microflora, the gastrointestinal physiol., the immune functions, the bioavailability of minerals, the metabolism of lipids and colonic carcinogenesis. Potential health benefits include reduction of risk of colonic diseases, noninsulin-dependent diabetes, obesity, osteoporosis and cancer. The documentation of such benefits requires scientific evidence that must be evaluated in terms of "health claims.". Previous assessments have concluded that, in terms of "functional claims," strong evidence exists for a prebiotic effect and improved bowel habit. The evidence for calcium bioavailability is promising, and pos. modulation of triglyceride metabolism is undergoing preliminary evaluation. Scientific research still must be done to support any "disease risk reduction claim," but sound hypotheses do already exist for designing the relevant human nutrition trials.

REFERENCE COUNT: 27 THERE ARE 27 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 24 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 08 Dec 1998

ACCESSION NUMBER: 1998:766449 CAPLUS

DOCUMENT NUMBER: 130:20555

TITLE: Fructan-containing composition for the prevention and treatment of colon cancer

INVENTOR(S): Van, Loo Jan; Fripiat, Anne

PATENT ASSIGNEE(S): Tiense Suikerraffinaderij N.V. (Raffinerie Tirlémontoise S.A.), Belg.

SOURCE: Eur. Pat. Appl., 11 pp.
CODEN: EPXXDW

DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---|------|----------|-----------------|----------|
| EP 879600 | A1 | 19981125 | EP 1997-870069 | 19970520 |
| R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO | | | | |
| AU 9876548 | A | 19981211 | AU 1998-76548 | 19980507 |
| CA 2290482 | A1 | 19981126 | CA 1998-2290482 | 19980514 |
| CA 2290482 | C | 20050308 | | |
| WO 9852578 | A1 | 19981126 | WO 1998-EP2864 | 19980514 |
| W: AU, CA, CN, ID, JP, KR, US | | | | |
| RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE | | | | |
| EP 983072 | A1 | 20000308 | EP 1998-924315 | 19980514 |
| EP 983072 | B1 | 20040825 | | |
| R: AT, BE, CH, DE, DK, ES, FR, GB, IT, LI, NL, SE, PT, IE | | | | |
| JP 2001526671 | T | 20011218 | JP 1998-549922 | 19980514 |
| AT 274349 | T | 20040915 | AT 1998-924315 | 19980514 |
| ES 2223130 | T3 | 20050216 | ES 1998-924315 | 19980514 |
| US 2002177561 | A1 | 20021128 | US 1999-424168 | 19991119 |
| US 6500805 | B2 | 20021231 | | |
| AU 776979 | B2 | 20040930 | AU 2002-45797 | 20020606 |
| AU 2002045797 | A5 | 20020725 | | |

PRIORITY APPLN. INFO.:
EP 1997-870069 A 19970520
WO 1998-EP2864 W 19980514

AB The use is provided of a fructan with an average degree of polymerization of at least 15 for the manufacture of a composition for the prevention and/or treatment of colon cancer in non-bovine mammals, particularly in human beings. Also provided is a method of prevention and treatment of colon cancer in a non-bovine mammal, particularly in a human being, comprising administering to said mammal a composition comprising an ED of a fructan with an average degree of polymerization of at least 15. The said composition can be a medicament as well as a functional food. In a preferred embodiment the fructan is inulin, more preferably inulin with an average degree of polymerization of at least 20. Orally taken oligofructose and inulin inhibited azoxymethane-induced colonic aberrant crypt foci formation in rats.

REFERENCE COUNT: 7 THERE ARE 7 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 25 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 07 Feb 1998

ACCESSION NUMBER: 1998:72522 CAPLUS

DOCUMENT NUMBER: 128:179581

TITLE: The bifidogenic nature of chicory inulin and its hydrolysis products

AUTHOR(S): Roberfroid, Marcel B.; Van Loot, Jan A. E.; Gibson, Glenn R.

CORPORATE SOURCE: Unite de Biochimie Toxicologique et Cancerologique, Department of Pharmaceutical Sciences, Universite Catholique de Louvain, Brussels, B1200, Belg.

SOURCE: Journal of Nutrition (1998), 128(1), 11-19

CODEN: JONUAI; ISSN: 0022-3166

PUBLISHER: American Society for Nutritional Sciences

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Research data on the bifidogenic effect of $\beta(2-1)$ fructans, which at

present are commercialized in the U.S., Japan and Europe as food ingredients, are presented. These food ingredients originate from two different sources. Short-chain fructooligosaccharides are synthesized from sucrose and are composed of GF_n [$n \beta(2-1)$ linked fructose moieties bound to a glucose mol.; $2 \leq n \leq 4$]. The longer chain length mol. inulin is extracted with hot water from chicory roots (*Cichorium intybus*) and is also composed of GF_n mols. (with $2 < n < 60$). Oligofructose is a partial hydrolyzate of inulin and is composed of GF_n and Fm mols. (n and m indicate the number of fructose moieties with $2 \leq n, m \leq 7$). All types of $\beta(2-1)$ fructans are well fermented by intestinal bacteria. For a given chain length, there is no difference in fermentation rate between GF_n- and Fm-type β -fructans. In vitro fermentation of inulin revealed that mols. with a chain length (d.p. or DP) > 10 are fermented on average half as quickly as mols. with a DP < 10 . All $\beta(2-1)$ fructans are bifidogenic and classified as biobiotics.

REFERENCE COUNT: 25 THERE ARE 25 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L7 ANSWER 26 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 21 Mar 1996

ACCESSION NUMBER: 1996:163970 CAPLUS

DOCUMENT NUMBER: 124:194301

TITLE: Composition containing inulin or oligo-fructose for use in cancer treatment

INVENTOR(S): Roberfroid, Marcel; Van Loo, Jan; Delzenne, Nathalie; Coussement, Paul

PATENT ASSIGNEE(S): "Raffinerie Tirlemontoise", S. A., Belg.

SOURCE: Eur. Pat. Appl., 22 pp.

CODEN: EPXXDW

DOCUMENT TYPE: Patent

LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

| PATENT NO. | KIND | DATE | APPLICATION NO. | DATE |
|---------------|------|----------|-----------------|----------|
| EP 692252 | A1 | 19960117 | EP 1995-870069 | 19950614 |
| EP 692252 | B1 | 20010404 | | |
| R: DE, FR, GB | | | | |
| US 5721345 | A | 19980224 | US 1996-685109 | 19960723 |

PRIORITY APPLN. INFO.: US 1994-259713 A 19940614

AB A composition comprising a functional ingredient chosen among the group consisting of inulin, oligo-fructose and/or their derivs. is used for carcinogenesis prevention and/or cancer treatment. Tumors were induced in rats by injection of 50 mg/kg N-methylnitrosourea and one wk later they were fed with a diet containing 5-15% Raftilose P95 (oligo-fructose). The total volume of mammary tumors in the rats after 27 wk was 50% less than the controls.

L7 ANSWER 27 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 08 Feb 1996

ACCESSION NUMBER: 1996:82359 CAPLUS

DOCUMENT NUMBER: 124:144469

TITLE: On the presence of inulin and oligofructose as natural ingredients in the Western diet

AUTHOR(S): Van Loo, Jan; Coussement, Paul; De Leenheer, Leen; Hoebregs, Hubert; Smits, Georges

CORPORATE SOURCE: Tiense Suikerraffinaderij Services, Tienen, B3300, Belg.

SOURCE: Critical Reviews in Food Science and Nutrition (1995), 35(6), 525-52

CODEN: CRFND6; ISSN: 1040-8398

PUBLISHER: CRC
DOCUMENT TYPE: Journal
LANGUAGE: English

AB The classic definitions of inulin and oligofructose are constructively criticized. It is observed that inulin cannot unequivocally be described as a polydisperse 1-ketose-based (GF_n) β(2 → 1) linear fructan chain, but that inulin always contains small amts. of Fm and branched mols. This review article describes the presence of inulin and oligofructose in common foodstuffs. Historical data on human consumption add an extra dimension. Modern anal. techniques (HPLC, LGC, HPAEC-PAD) are used to check the variety of data mentioned in the literature throughout the past century. Methods to determine inulin and oligofructose in natural foodstuffs (cereals, fruit, and vegetables) are optimized and used to determine the loss of inulin during storage and during preparation of the food. These findings allow quantification of the amount of inulin and oligofructose in the average daily western diet. The daily per capita intake is estimated to range from 1 to 10 g, depending on geog., demog., and other related parameters (age, sex, season, etc.). Inulin and oligofructose are not measured by classic methods of dietary fiber anal. and consequently are often not mentioned in food tables. Their significant contribution (1 to 10 g/d/per capita) to the dietary fiber fraction (recommended at 25 g/d/per capita) is not taken into account in any nutritional recommendations. In view of this, inulin and oligofructose deserve more attention, both in food composition tables and in diet or nutrition studies.

L7 ANSWER 28 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 11 May 1995

ACCESSION NUMBER: 1995:542184 CAPLUS

DOCUMENT NUMBER: 123:81806

TITLE: Dietary fiber inulin and
oligofructose as food ingredients

AUTHOR(S): Van Loo, J.

CORPORATE SOURCE: Tienen, B-3300, Belg.

SOURCE: Voeding (1995), 56(4), 6-9

CODEN: VOEDAK; ISSN: 0042-7926

PUBLISHER: Keesing Noordervliet

DOCUMENT TYPE: Journal; General Review

LANGUAGE: Dutch

AB A review with 10 refs. discussing the manufacture and properties of inulin and oligofructose. Indigestibility, effects on lipid metabolism, and other physiol. consequences are considered.

L7 ANSWER 29 OF 29 CAPLUS COPYRIGHT 2007 ACS on STN

ED Entered STN: 09 Jul 1994

ACCESSION NUMBER: 1994:407558 CAPLUS

DOCUMENT NUMBER: 121:7558

TITLE: Determination of inulin and
oligofructose in food products, and
integration in the AOAC method for measurement of
total dietary fiber

AUTHOR(S): Quemener, Bernard; Thibault, Jean-Francois;
Coussement, Paul

CORPORATE SOURCE: Lab. Biochim. Technol. Glucides, Inst. Natl. Rech.
Agronomique, Nantes, 44026, Fr.

SOURCE: Lebensmittel-Wissenschaft und -Technologie (1994),
27(2), 125-32

CODEN: LBWTAP; ISSN: 0023-6438

DOCUMENT TYPE: Journal

LANGUAGE: English

AB A specific method which involves enzymic hydrolysis followed by high-performance anion-exchange chromatog. was developed for the determination of